



MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES
SECTION FOR CHILD CARE REGULATION
SANITATION INSPECTION REPORT
LICENSED CENTERS, GROUP HOMES
AND LICENSE-EXEMPT FACILITIES

Arrival Time 10:00 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance
Departure Time 12:30 pm	
Date 05/13/2020	

Initial Annual Reinspection Lead Special Circumstances _____

FACILITY NAME Primrose Community Preschool, LLC	DVN 002368989	COUNTY CODE 157
ADDRESS (Street, City, State, Zip Code) 4 West South Street Perryville, MO 63775	INSPECTOR'S NAME (Print) Melanie Zernicke	

An inspection of your facility has been made on the above date. Any non-compliances are marked below.

A. GENERAL		E. FOOD PROTECTION	
1. Clean and free of unsanitary conditions.	X	1. Food from approved source and in sound condition; no excessively dented cans.	IN
2. No environmental hazards observed.	IN	2. No use of home canned food. No unpasteurized milk.	IN
3. No evidence of insects, spiders, rodents or pest entry points, or pest harborage.	IN	3. Ground beef cooked to 155° F; poultry and pooled eggs to 165° F; pork to 145° F and all other foods cooked to at least 140° F. All hot food kept at 140° F or above.	IN
4. Well ventilated, no evidence of mold, noxious or harmful odors.	*	4. Precooked food reheated to 165°.	IN
5. Screens on windows and doors used for ventilation in good repair.	IN	5. Food requiring refrigeration stored at 41° F or below.	IN
6. No indication of lead hazards.	IN	6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. Temp at time of inspection See note on page 3 °F.	IN
7. No toxic or dangerous plants accessible to children.	X	7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)	IN
8. Medicines and other toxic agents not accessible to children. Child contact items stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines.	IN	8. Food, food related items, and utensils covered, stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods.	IN
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	IN	9. Food, toxic agents, cleaning agents not in their original containers properly labeled.	IN
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of inspection See notes on page 3 °F.	IN	10. No food or food related items stored or prepared in diapering areas or bathrooms.	IN
11. Pets free of disease communicable to man.		11. Food stored in food grade containers only.	IN
12. Pets living quarters clean, and well maintained.	*	12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).	*
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	*	13. No animals in food preparation or food storage areas.	*
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	*	14. No eating, drinking, and/or smoking during food preparation.	*
15. A minimum of 18" separation between drinking fountains & hand sinks.	*	15. Food served and not eaten shall not be re-served to children in care.	*
16. No high hazards cross-connections.	IN	16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. *Corrected	X
B. WATER SUPPLY (circle type)		F. CLEANING AND SANITIZING	
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE		1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. *Corrected	X
PRIVATE SYSTEMS ONLY		2. All utensils and toys air dried.	X
1. Constructed to prevent contamination.	N.A.	3. The following items washed, rinsed and sanitized after each use:	
2. Meets DHSS-SCCR water quality requirements.		A. Food utensils	IN
A. Bacteriological sample results.	N.A.	B. Food contact surfaces including eating surfaces, high chairs, etc. *Corrected	X
B. Chemical (Prior SCCR Approval Needed) *City of Perryville	N.A.	C. Potty chairs and adapter seats.	IN
		D. Diapering surface	IN
		E. All toys that have had contact with body fluids.	IN
		4. The following items are washed, rinsed and sanitized at least daily:	
		A. Toilets, urinals, hand sinks.	IN
		B. Non-absorbent floors in infant/toddler spaces.	IN
		C. Infant/Toddler toys used during the day.	IN
		5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	X
		6. Appropriate test strips available and used to check proper concentration of sanitizing agents.	IN
		7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	X
C. SEWAGE (circle type)			
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> ON-SITE			
ON-SITE SYSTEMS ONLY			
1. DNR Regulated System: Type: _____	N.A.		
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.	N.A.		
3. Meets local requirements.	N.A.		
D. HYGIENE			
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	X		
2. Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER: toileting, diapering, assisting with toileting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary.	IN		
3. Personnel preparing/serving food is free of infection or illness.	IN		

Centers, Group Homes and License-Exempt Facilities
Sanitation Inspection Report

FACILITY NAME: Primrose Community Preschool, LLC
DVN: 002368989
DATE: 05/13/2020

Table with 2 columns: Inspection Item and Status. Section G: FOOD EQUIPMENT AND UTENSILS. Section I: BATHROOMS. Items include: 1. Single service items not reused (IN), 2. All food equipment and utensils in good repair (IN), 3. Food preparation and storage areas have adequate lighting (IN), 4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented (IN), 5. Facilities shall have mechanical refrigeration for facility use only (IN), 6. No carpeting or absorbent floor coverings in food preparation area (IN), 7. Adequate preparation and storage equipment for hot foods (IN), 8. Facilities with a capacity of 20 children or less shall have (IN), 9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have (IN), 10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have (IN).

Section J: INFANT / TODDLER UNITS. Items include: 1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink (N.A.), 2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment (N.A.).

Section K: DIAPERING AREA. Items include: 1. No utensils or toys washed, rinsed or stored in the diaper changing area (IN), 2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface (IN), 3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair (IN), 4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area (IN), 5. Soiled diaper container emptied, washed, rinsed and sanitized daily (IN).

Section L: REFUSE DISPOSAL. Items include: 1. Adequate number of containers (X), 2. Clean, nonabsorbent, in sound condition (IN), 3. Outside refuse area clean; containers covered at all times (X), 4. Inside food refuse containers covered as required (IN), 5. Restrooms used by staff have covered refuse containers (IN).

Section H: CATERED FOODS. Items include: 1. Catered food from inspected and approved source (N.A.), 2. Safe food temperature maintained during transport (N.A.), 3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area (N.A.), 4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10) (N.A.), 5. Food and food related items protected from contamination during transport (N.A.).

SECTION # OBSERVATIONS

Note: Lunch: Chilli / hot holding in bowl waiting to be served: 187.0°F, Cottage cheese / cold holding in Kenmore cooler: 40.0°F, Oatmeal / cold holding in kenmmore cooler: 39.0°F, -Pure Force dish machine serviced by ECOLab uses approved monogram low-temperature chlorine sanitizer at a concentration of 50 parts per million (ppm).

Codes: O = Observation; R = Required
COS = Corrected On-Site

The above facility has been inspected and does does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services - Section for Child Care Regulation. The inspector has discussed the issues marked by an asterisk (*) and/or marked by an (X) on this form. I agree to comply with these requirements.

SIGNATURE OF INSPECTOR: [Signature] TELEPHONE: (573) 547-6564 DATE: 05/13/2020
SIGNATURE OF CHILD CARE PROVIDER: [Signature] DATE: 05/13/2020

[Handwritten signature]

Centers, Group Homes and License-Exempt Facilities
Sanitation Inspection Report

FACILITY NAME:

Primrose Community Preschool, LLC

DVN:

002368989

DATE

05/13/2020

SECTION # **OBSERVATIONS**

Note:	Spray bottles labeled "sanitizer" throughout daycare areas for sanitizing non-food contact surfaces: - Pre-K area spray bottle sanitizer is 500 ppm (see noted violation F. 1) / remixed to 200 ppm - 3's & 4's classroom spray bottle sanitizer is greater than 500 ppm (see noted violation F. 1) / remixed to 400 ppm - 2's & 3's classroom spray bottle sanitizer is 200 ppm Approved Member's Mark quaternary sanitizer is used in daycare areas. Inspector verified concentrations using a quaternary test kit. - Spray sanitizer in kitchen area uses approved Clorox chlorine sanitizer at a concentration of 100 ppm. Inspector verified concentration using a chlorine test kit. Inspector discussed that Member's Mark sanitizer shall be mixed according to the manufacturer's use and directions, and shall provide a 150-400 ppm in order to sanitize food and non-food contact surfaces.
	Temperatures of food equipment/handwash sinks: Kenmore cooler/freezer: 39.0 °F / -3.0 °F Kenmore freezer: 6.0°F Amana cooler / freezer: 37.0 °F / 3.0°F Handwash sink in kitchen: 117.0°F Handwash sink in girls bathroom: 117.0°F Handwash sink in boys bathroom: 116.0°F
A. 11-13	O: Operator stated that there are not pets at facility at this time.
A. 14	O: Operator stated that there is no swimming pool(s) at facility at this time.
A. 1	O (REPEAT): Storage observed with children items such as games and toys on the floor. R: The premises shall be maintained clean and free of unsanitary conditions.
I. 2	O: Stacked paper toweling in container is observed wet from children grabbing with wet hands. R: Paper towels shall be stored and dispensed in a manner that minimizes contamination. COS: Inspector observed child care provider place paper toweling in container on top of paper towel dispenser and observed child care staff hand out paper toweling to children to minimize contamination of paper toweling from children's wet hands.
F. 5	O: Holes are observed in walls throughout facility, and there is a missing floor tile in the corner, right beside stage. R: Walls, ceilings, and floors shall be kept clean and in good repair.
A. 1	O (REPEAT): Paint is peeling off children's play stage in 2's and 3's area. R: Peeling paint (not lead based) must be scraped and the debris removed.
A. 1	O (REPEAT): Water observed ponding in outdoor children's play area by the corner of building and in top tire of tire play area. R: Facilities shall be kept clean and free of unsanitary conditions. Child care provider stated that she is planning on making that area a digging area so water will no longer pond in that specific area.

The above facility has been inspected and does does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation.

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SIGNATURE OF INSPECTOR

M. Brady
M. Brady

TELEPHONE

(573) 547-6564

DATE

05/13/2020

SIGNATURE OF CHILD CARE PROVIDER

[Signature]

DATE

05/13/2020

Centers, Group Homes and License-Exempt Facilities
Sanitation Inspection Report

FACILITY NAME:

Primrose Community Preschool, LLC

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05/13/2020

SECTION # **OBSERVATIONS**

L. 3	O: Outdoor dumpster is left uncovered during inspection. R: Outside storage containers shall be covered with tight fitting lids to prevent entrance of insects, rodents and other pests. *COS: Inspector observed child care provider close ^{lid} lids.
A. 1	O (REPEAT): Some of the kindermats (napping mat) and cots in 3's and 4's class room and Pre-K are damaged with tares, exposing foam insulation which is not easily cleanable. R: Surfaces in child care space shall be maintained smooth and easy to be cleaned so as not to leave cracks, and collect dirt or germs.
F. 5	O: Floors underneath rugs throughout facility are soiled with dirt-like debris. R: Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.
F. 7	O: Opened paper toweling and cups are stored in laundry room area. R: Only unopened packaged foods and unopened packaged single service articles may be stored in a laundry room.
E. 16	O: Opened packages of cheese singles, cut leafy greens, and deli meat in Kenmore cooler are not provided with a date mark. Required: Refrigerated potentially hazardous foods shall be properly marked with 7- day discard date after opening or preparation. COS: Inspector observed child care provider labeling all noted food items with appropriate date mark during inspection.
F. 3(B)	O: Inspector observed tabletops soiled with food-like debris due to not being cleaned after breakfast meal. R: Food contact surfaces including eating surfaces, high chairs, etc.; shall be washed, rinsed, and sanitized after each use. COS: Child provider's washed, rinsed, and sanitized tabletops during inspection.
F. 1	O: Quaternary spray bottle sanitizers are observed at very high concentrations throughout the child care areas, and are not mixed to manufacturer's directions for use. R: Sanitizers approved by the MDOH and the BCCSL must be rated D-2 by the USDA or be labeled by the manufacturer for use on food contact surfaces and have instructions specifically designed for use on food contact surfaces. The manufacturer's directions for use shall be strictly followed. *COS: Inspector observed Child Care provider remix spray bottle sanitizer to correct concentration.
I. 3	O: Both of the children's restroom doors are kept open when not in use. R: Bathrooms shall be kept closed when not in use to reduce the transmission of disease causing organisms and pest attraction. *COS: Inspector observed child care provider close restroom doors.
L. 1	O: There is no covered trash receptacle in boys restroom during inspection due to child care provider's moving covered trash receptacle outside. R: There shall be a sufficient number of refuse containers at the child care (continued on pg. 5)

The above facility has been inspected and does does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation.

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SIGNATURE OF INSPECTOR: *M. Brady* TELEPHONE: (573) 547-6564 DATE: 05/13/2020

SIGNATURE OF CHILD CARE PROVIDER: *[Signature]* DATE: 05/13/2020

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05/12/2021

SECTION #

OBSERVATIONS

- L. 1 (continued from pg. 4) facility to hold all the garbage and refuse produced by the facility.
 COS: Child care provider moved covered trash receptacle back into boys restroom during inspection.
 O: There is no covered trash receptacle provided outside due to staff moving covered trash receptacle back into boys restroom.
 R: A covered trash receptacle shall be provided at all times, if there is any trash produced in outdoor area.
- A. 1 O: The tabletop surface in 2's and 3's classroom has holes exposing particle board which is not smooth or easily cleanable.
 R: Tabletop surface shall be repaired to provide a smooth and easily cleanable surface.
- A. 7 O: Child care provider is not able to identify all plants in indoor and outdoor child care areas in which children have access to.
 R: Caregivers must be able to identify all plants in the child care space. If the identity of a plant is not known, the children should not have access to the plant until the identity is known.
 Note: Child care provider moved indoor plants out of children's access during inspection, but was unable to move outdoor plants from children's access.
- F. 2 O: Inspector observed clean water cups stored with moisture.
 R: All utensils and toys shall be air dried to prevent contamination.

Notes: ***Inspector discussed cleaning/sanitizing procedures, surfaces of child-contact items, trimming plants to limit to children accessibility in outdoor play area, water play table guidelines, the use of hair restraints, using wiping cloths in kitchen area, cooling food items, pest control, providing a plant list, and best practices for preventing the spread of COVID-19.
 ***A copy of the report will be emailed to primrosepreschool@gmail.com. A re-inspection will occur within he next 30 days or by 06/14/2021.

The above facility has been inspected and does does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation.

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SIGNATURE OF INSPECTOR

TELEPHONE

DATE

SIGNATURE OF CHILD CARE PROVIDER

DATE

M. F. F.
Paula Brady
 (573) 547-6564 05/12/2021

[Signature]
 05/12/2021